

COAST
Charleston's freshest seafood.



For Immediate Release:

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JOHN AQUINO, JACK OF ALL COCKTAILS

**COAST Bartender John Aquino to Test His Skills
at the Cabana Cachaca World Finals in Rio de Janeiro**

Thursday, October 11th, 2007, CHARLESTON, SC - COAST bartender and local favorite John Aquino will be putting his recipes to the test at the Cabana Cachaca World Finals, held in Rio de Janeiro. Having taken first place for his "Yellow Submarine" custom cocktail at the Cabana Cachaca Challenge, Aquino will be moving on to compete with bartenders from around the globe.

Aquino is no stranger to competition. The two time champion of the Bacardi Mojito Challenge & Goslings Favorite Bartender welcomes any opportunity to tempt taste buds with creative libations.

"It's an honor to be representing the US in this competition," says Aquino. "I can't wait to experience the culture and customs of Brazil. Hopefully I can show the other countries involved that Charleston can compete on the world stage. There are so many great restaurants and many talented service industry people here that don't get recognized enough. I will do my best as a representative of this city and Coast Bar and Grill to bring the city's food and beverage culture to light."

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John has been heading up the bar operations at COAST since the restaurant opened its doors in 2002. He is the man behind the specialty cocktails COAST has become known for. Locals favor the award winning Hawaiian Peach Mojito, the Dark & Stormy, the Key Lime Martini, and of course, the acclaimed Mango Mojito, featured in The New York Times.

Twenty years of bartending throughout the country, in corporate and private settings has left him with both a stellar reputation and a considerable following, as evidenced by the regular clientele at COAST.

“Our guests can’t resist John’s inventive cocktails, and they can’t seem to help coming back for more. It is not unusual for guests to ask about John’s Mango Mojitos when they call to make their reservations” says Kimana Littleflower, General Manager of COAST. “Everyone wants his recipes, and everyone wants to meet John.”

The Cabana Cachaca World Finals will take place in January. In the meantime, John’s work can be sampled at COAST nightly.

COAST serves up Charleston’s freshest seafood with laidback Lowcountry style. COAST’s chefs meet daily with local farmers and fishermen to procure the freshest seafood and produce available. The menu incorporates Charleston Classics with our chefs’ unique creations. Selections change seasonally to take full advantage of our bountiful local ingredients. COAST serves dinner nightly beginning at 5:30 pm.

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www.coastbarandgrill.com